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GROUP 1700  
P&G Case 7349

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In the application of

Roselle et al.

: Confirmation No. 9723

# 6/B

Serial No. 09/831,778

: Group Art Unit 1761

VAE

Filed May 14, 2001

: Examiner H. Pratt

For Microorganism Reduction Methods And Compositions For Food

5/15/03

AMENDMENT

Mail Stop Non-Fee

Commissioner for Patents

P. O. Box 1450

Alexandria, VA 22313-1450

Dear Sir:

In response to the Office Action of 2/19/03, please amend the captioned application and consider the following remarks in support of patentability.

IN THE CLAIMS

Cancel Claims 14, 16-19 and 22-30.

Claim 13 (Amended)

13. (Amended) A method for treating food to clean and reduce the level of microorganisms on the surface of said food, said method comprising treatment occurring just prior to consumption, comprising the step of contacting the surface of said food with a aqueous dilute treatment composition comprising toxicologically-acceptable anionic and/or nonionic detergent surfactant; total electrolyte to provide at least about 0.04 molarity of cations, and toxicologically-acceptable basic buffer to provide a pH of greater than about 8.5, the composition being essentially free of any material that adversely affects safety or palatability, so that said food does not need to be rinsed before consumption, said composition comprising:

- (a) greater than about 0.015% by weight of sodium or potassium lauryl sulfate;
- (b) toxicologically-acceptable basic buffer selected from the group consisting of water soluble borates, hydroxides, ortho-phosphates, carbonates, and/or bicarbonates, to provide a pH of from about 8.5 to about 13